

Nutella Cheesecake

Ingredients

Crust

2 cups Oreo crumbs (leave filling in Oreos)

4 tbsp butter, melted (I used Land O'Lakes)

Filling

24 oz cream cheese, room temperature (I used Philadelphia)

$\frac{1}{2}$ cup sugar

1 tsp vanilla extract

$1\frac{1}{2}$ cups Nutella

3 tbsp cocoa powder

8 oz Cool Whip

Nutella Ganache

$\frac{1}{2}$ cup Nutella

$\frac{1}{4}$ cup heavy cream

6 Ferrero Rocher chocolates, chopped

Directions

Combine Oreo crumbs with melted butter. Press crumbs into the bottom and halfway up the sides of a 9 inch springform pan. Set in refrigerator to firm.

Beat cream cheese, sugar, vanilla extract, Nutella and cocoa powder together, until smooth and well combined.

Gently stir in the Cool Whip. Pour the cream cheese mixture into crust and smooth the top.

Refrigerate for about 4-6 hours or until firm.

Remove cheesecake from springform pan and place on cake plate.

Place the Nutella into a medium bowl. Bring the cream to a boil in the microwave, then pour over the Nutella. Whisk until smooth. Let the ganache to cool slightly and thicken before pouring over cheesecake.

Sprinkle chopped Ferrero Rocher over the top of the cheesecake.

Refrigerate until serving.